



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name LUMPY'S	Facility Type Restaurant
Facility ID # HSAT-7QWL7M	Facility Telephone # 715 479-1515
Facility Address 838 HWY 45 S. EAGLE RIVER , WI 54521	
Licensee Name G D S INC	Licensee Address PO BOX 816 THREE LAKES , WI 54562

Inspection Information		
Inspection Type Routine	Inspection Date 07/10/2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True Prep Cooler	39
True Cooler Upright	40
Walk-In Cooler	40
Beverage-air	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Pizza sauce-cold hold	33

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
AMERICAN DISH MACHINE AFC-3D	LOW TEMP SANITIZER		75		Sodium Hypochlorite

Certified Manager		
Name	Certificate #	Certificate Expiration
THOMAS A CROKER	DOGD-9GSB6T	5/27/2019

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 11</p> <p>Good Retail Practices - 35 - Food properly labeled original container This is a core item OBSERVATION: 5 gallon buckets of flour are not labeled with common name. Multiple items in the cook line cooler are not labeled with common name. CORRECTIVE ACTION(S): Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient. CODE CITATION: 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</p> <p>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display This is a core item</p>

OBSERVATION: Food items in basement are subject to contamination and are being stored with miscellaneous household items such as boots, electrical equipment...

CORRECTIVE ACTION(S): Remove food items from this area to an area not subject to contamination.

CODE CITATION: 3-305.12 FOOD may not be stored:

- (A) In locker rooms;
- (B) In toilet rooms;
- (C) In dressing rooms;
- (D) In garbage rooms;
- (E) In mechanical rooms;
- (F) Under sewer lines that are not shielded to intercept potential drips;
- (G) Under leaking water lines, including leaking automatic fire sprinkler heads, or underlines on which water has condensed;
- (H) Under open stairwells; or
- (I) Under other sources of contamination.

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

REPEAT OBSERVATION: Soup in walk in cooler has exceeded its date mark. Multiple items in cook line cooler are not provided with a date mark.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked.

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Wooden shelving in kitchen and basement are no longer smooth and easily cleanable.

CORRECTIVE ACTION(S): Provide non-food contact surfaces that are constructed of a corrosion resistant, nonabsorbent, and smooth materials. Repaint shelving.

CODE CITATION: 4-101.19 NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Plastic shopping bag is not ANSI approved for food storage. Watermelon stored in shopping bag.

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service.

CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Both doors on the true refrigerator have seals that are no longer in good repair and are being held on with duct tape. Ceiling of walk in cooler is bowing and appears to have water damage.

CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise.

CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

OBSERVATION: Food contact surfaces (all) are dirty and an accumulation of buildup.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition.

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Non-food contact surfaces of equipment are soiled with grease and dirt. The walk in cooler

has a build of mold on the walls and ceiling.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment.

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: Meat/cheese slicer is not cleaned with enough frequency. Cheese remnants remained on slicer.

CORRECTIVE ACTION(S): Clean food contact surfaces used with potentially hazardous foods (temperature controlled for safety) a minimum of every 4-hours.

CODE CITATION: 4-602.11 (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. [P]

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: Many unnecessary items and numerous empty cardboard food boxes in basement area.

CORRECTIVE ACTION(S): Items that are unnecessary to the operation of the food establishment shall be removed from the premise.

CODE CITATION: 6-501.114 The PREMISES shall be free of:

(A) Items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used; and

(B) Litter.

Good Retail Practices - 55 - Compliance with DHS 196 and Stat. 254

This is a core item

OBSERVATION: Current permit is not posted in establishment

CORRECTIVE ACTION(S): Post permit in public view.

CODE CITATION: 196.04 (7) PERMIT POSTING. A current permit issued by the department shall be posted in a place visible to the public. A permit may not be altered or defaced.

Comments

Kitchen needs to have thorough cleaning and sanitizing. De-greaser should be used on all appropriate surfaces. Recommend a professional steam cleaning service. Cleanliness needs to be maintained at all times. Recommend handsfree faucet on handwash sink and a appropriate soap dispenser. **Reinspection in 1 month and reinspection fee of \$578.00 will be charged at that time.**

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

A re-inspection to assess your correction of these violations will be conducted on, or about, 08/20/2015

Person in Charge



Sanitarian


TAYLOR HAYNES